



Biotechnology for Enriching the Composition of Feed of Patients with Viral Hepatitis

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Abstract: with the increase in the population in modern times, a number of problems arise before humanity. In particular, one of the most kata problems is the increase in the population. An increase in population on earth is increasing demand for food. Malnutrition, on the other hand, leads to a deterioration in human health. And the health of mankind is the main factor. And the strengthening of human health and the treatment and Prevention of various diseases are huge problems of the entire Earth's surface. Viral hepatitis is considered an infectious and dangerous disease, preventing it and improving the diet of patients with this disease is the main issue.

Key words: hepatit, viral hepatitis, parches, nutritional diet, patients, Meat products, mucous membranes, medicinal herbs.

Relevance of the topic: studying the nutritional diet of patients with Viral Hepatitis, studying the result of the work studied, and on the basis of the result, developing biotechnology of biologically active and nutritionally highly resistant types of feed.

The purpose of the work: to study the biotechnology of the development of oozuca, which helps patients with Viral Hepatitis to improve food composition, to include biologically active substances in the composition of food that strengthen the body's immune system, and to promote the recovery of liver cells.

Viral hepatitis is an acute infectious disease, damage to liver cells, signs of general intoxication, yellowing of the skin and mucous membranes, similar to the orange or "beer" of the forehead, the entry of feces into a flowing tone (gilvata color), the liver, sometimes also enlarged spleen. This disease is seasonal and is widespread mainly in the autumn-winter season on the territory of Uzbekistan. Patients with this disease are especially young children without points, their color becomes dull.

In order for the patient to develop a comprehensive recovery, he must be provided with a full-fledged parchese meal. Because during the period of illness, the liver and its cells are damaged, it is necessary to control that they do not suffer in the process of digestion. During this period, it will be necessary to completely change the composition of the patient's food, that is, withdraw from fatty foods and switch to parchese dishes.

The most optimal of parchez dishes is bread and bread products. When preparing bread and bread products with the addition of rye flour to wheat flour, the number of additional substances in its composition increases. Compared with traditional technologies, it reduces production duration by 2 times and increases the nutritional value of the product.(1)

Meat products are considered the main ingredient in the diet of the population. The nutritional content of meat products is much higher than that of the rest of the products and is the main source of energy for the human body. Enriching meat products with the element iodine satisfies the body's need for iodine.

Based on mathematical modeling, optimal doses of iodine were determined for the meat-minced system: for iodized animal skin-10.0% hydrated iodized protein -10.0% iodine concentrate -5.0% kras-12.2; BC -87.8. A project for the production of meat semi-finished products and an edited technological scheme were developed. The optimal amount of KI₃ used as an iodine carrier when injected into the rlyum11_s95 substance protein is 100 ml, 100 mcg per iodine, the duration of memorization is 20-22 hours, the amount of bound iodine in the protein is 79.7 MCG. The salt product increases by 5-8 times compared to iodized.(2)

Based on the work seen above, I have also experimented with enriching the composition of various herbal cereals right now. The basis of my experience is that oats and corn Groats are a parquet for patients with viral hepatitis. Based on the study of its composition, I found out that these herbal cereals have the following composition.

Oats are considered very rich in omega-3 fatty acid, folic acid and potassium.

Corn porridge contains medicinal herbs B1, B2, PP, C, D, K, minerals calcium, phosphorus, iron, sodium. In both of these cereals, the K element is majud, which has the property of improving the metabolism of substances in the body. In addition to these, there is a selenium substance in corn. The peculiarity of the substance selenium is that it excretes fats faster from the body and gives relief to the liver. With similar properties, these dishes benefit the body.

Conclusion:

1. The main goal of introducing various vitamins and biological activities in the composition of dishes into the diet of patients with viral hepatitis is to raise the body's immunity and increase its resistance to viruses
2. Improve the functioning of the liver in the body by adding an additional vitamin, which is not contained in oats and corn Groats, as well as medicinal ones
3. To further enhance the nutritional properties of bread and meat products and introduce into practice the study of the process of light digestion for the body

List of literature used

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